

PRIVATE DINING & EVENTS



# THE PERFECT FRAME FOR YOUR EVENT

Setting the scene for a memorable occasion: our private dining rooms offer an intimate backdrop, from corporate breakfast meetings to family celebrations around the table, each uniquely tailored to your requirements.

Encapsulating the architectural elegance and history of Vienna and wider Central-Europe, The Delaunay evokes he spirit of grand café dining, infused with a sense of timeless appeal.

CONTACT
020 3917 3747
PRIVATEDINING@THEDELAUNAY.COM

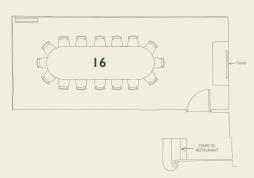


## THE ROOMS & EVENT SPACES

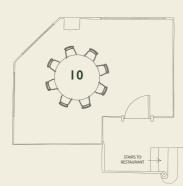
A warm and inviting space steeped in the glamour of 1920s Europe, The Delaunay's private dining room evokes the atmosphere of the main restaurant while being tucked discreetly away. Complete with brass fixtures, original artwork and AV facilities, it serves as an elegant backdrop to a host of occasions, from corporate events to special celebration lunches and dinners. There are two room that can be separated or conjoined, up to 24 guests, or 16 in one space and 10 in the other.

## THE SETTING

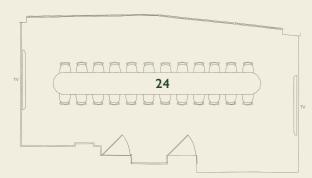
The Kean Room



The Corner Room



The Combined Room







## THE MENUS

Our menu celebrates European flavours, often spotlighting lesser-known continental dishes. Guests can enjoy many of our celebrated breakfast dishes to our ever-popular all-day favourites from our lunch and dinner menu from the restaurant. Guests can enjoy seasonal dishes that revolve around The Delaunay's food ethos, Central-Europeanen flavours and classic desserts. Guests can choose from an extensive cocktail and wine list, celebrating central and wider European territories and options that nod to the New World.





## BREAKFAST MENU 2000

Choose up to a maximum of 6 dishes from the selection below. Your server will take the order from the party on the day.

## VIENNOISERIE =

Croissant au Beurre (v) 5.95 Pain au Chocolat (v) 5.95 Pain aux Raisins (v) 5.95

## Plateau fruits de saison

30.00 per 4 persons
A selection of the best available
seasonal fresh fruit

Birchermüesli (v) 8.75

Granola (v) 8.50

Crispy Bacon Roll 10.50

Sausage Sandwich 10.50

Mashed Avocado, Tomato and Poached Eggs on Toast (v) 16.50

Pancakes (v) 18.50 with a mixed berry compote and crème fraîche

Eggs Benedict 21.00

Eggs Florentine (v) 21.75

Eggs Royale 23.00

Smoked Salmon and Scrambled Eggs 22.50

## SMOOTHIES \_\_\_\_\_

All 8.50

#### Berry Bliss

strawberry, raspberry, blueberry, banana, lime, coconut milk

## **Daily Sweet Greens**

Kale, spinach, cucumber, pineapple, apple, lime and ginger

#### **Tropical Tumeric**

mango, passion fruit, pear, pineapple, turmeric

#### Clean Carrot

carrot, apple, orange & ginger

## DRINKS

English Breakfast Tea 5.95 Americano Coffee 6.50 Jugs of Fresh Juices 22.50

We can cater for dietary requirements and kindly ask to be advised in advance. Please inform us of any food allergies. Prices include VAT.



## CANAPÉS es

## SELECTION \_\_\_\_

3 items, £10.50 per person.

Severn & Wye Oak Smoked Salmon, Horseradish Steak Tartare Baguette

Wild Mushroom Arancini, Aioli (v)

Tempura Tiger Prawns

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Spiced Avocado on Toast (vg)

Quails Eggs, Celery Salt (v)

Chicken Dumplings, Sesame Soy

Haddock Goujons, Sauce Tartare

## SWEET ---

Bittersweet Chocolate Tart (v)

Baked Vanilla Cheesecake (v)

Truffles (v)

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## LUNCH & DINNER EVENT MENUS WAS

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

## MENU A =====

£65

#### STARTER

Avocado Vinaigrett (vg)

Chopped Chicken Salad

Minted Pea Soup (v) with crème fraîche

MAIN

Grilled Spatchcock Chicken

Seared Mackerel with pickled vegetables

Aubergine & Chickpea Curry (vg)

main courses are served with a selection of herb buttered peas & broad beans and mash

## DESSERT

Vanilla & Rhubarb Crème Brûlée (v)

Sacher Torte (v)

Coupe Café Liégeois (v)

Coffee, Tea and Petit Fours

## **OPTIONAL UPGRADES**

Can be added to any menu

Canapé Selection 3 items £10.50 per person Additional Cheese Course £15.00 per platter

## MENU B ====

£75

#### **STARTER**

Superfood Salad (vg)

Steak Tartare

with seeded paillassou

Severn & Wye Oak Smoked Salmon

with shallots and capers

#### MAIN

Grilled Spatchcock Chicken

Whole Baked Sea Bass

with sauce vierge

Twice-baked Soufflé (v)

main courses are served with a selection of herb buttered peas & broad beans and mash

#### **DESSERT**

Apple Strudel (v)

with whipped cream

Carrot Cake (v)

Coupe Black Forest (v)

Coffee, Tea and Petit Fours

## MENUS CONTINUED



We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

## ■ Menu C =

£85

#### **STARTER**

Artichoke, Black Olive and Ricotta Tart (v)

Steak Tartare

King Prawn & Avocado Cocktail

## MAIN

#### Rump of Lamb

minted peas, broad beans and heritage carrots

## Whole Baked Sea Bass

with sauce vierge

## Wild Mushroom Stroganoff (v)

main courses are served with a selection of herb buttered peas & broad beans and mash

#### DESSERT

Bavarian Chocolate Mousse (v)

with coffee cream

Baked Vanilla Cheesecake (v)

## Coupe 'Frühling' (vg)

rhubarb and strawberry sorbets, strawberry compote and a candied tuile

Coffee, Tea and Petit Fours

## = $M_{ENU}$ D =

£95

#### **STARTER**

#### **Seared Scallops**

cauliflower purée and herb oil

#### MAIN

#### Fillet au Poivre

with peppercorn sauce

#### Lemon Sole Grenobloise

main courses are served with a selection of herb buttered peas & broad beans and mash

#### DESSERT

Coupe Cherry Jubilee (v)

Apple Strudel (v) with vanilla ice cream

Coffee, Tea and Petit Fours

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## SUNDAY LUNCH MENU

0500

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties. The space can seat up to 30 or 70 for standing events. Speak to your Event Manager to discuss live music and entertainment options, as well as AV equipment.

## **STARTER**

Minted Pea Soup (v) with crème fraîche

King Prawn & Avocado Cocktail

## **MAIN**

## Roast Sirloin of Beef

with duck fat roast potatoes, yorkshire pudding, seasonal vegetables and a red wine jus

## Roasted Cauliflower Steak (v)

with roast potatoes, yorkshire pudding and seasonal vegetables

main courses are served with a choice of green beans or buttery mash

## DESSERT

Carrot Cake (v)

Bavarian Chocolate Mousse (v)

ith coffee cream

Coffee, Tea and Petit Fours

## **OPTIONAL UPGRADES**

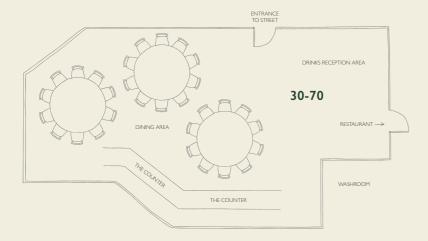
Canapé Selection 3 items £10.50 per person Additional Cheese Course £15.00 per platter





# THE DELAUNEY COUNTER EVENTS SPACE

The Delaunay Counter echos the same narrative and timeless appeal of The Delaunay while preserving its own identity. A lynchpin between The Delaunay's inner world and it's busy city setting, the counter is adjacent to the main restaurant with its own seperate entrance, offering an informal and relaxed setting for evening events.



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## PRIVATE DINING SET MENUS

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.



£62.00 per person

Minted Pea Soup (v) with crème fraîche

Seared Mackerel with pickled vegetables

Vanilla & Prune Crème Brûlée (v)

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash



£67.00 per person

Artichoke, Black Olive and Ricotta Tart (v)

Grilled Spatchcock Chicken with Salsa Verde

Carrot Cake (v)

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash



75.00 per person

Svern & Wye Smoked Salmon with capers & shallots

Duck Confit tenderstem broccoli and lyonnaise potatoes

Black Forest Gâteau (v)

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash



82.50 per person

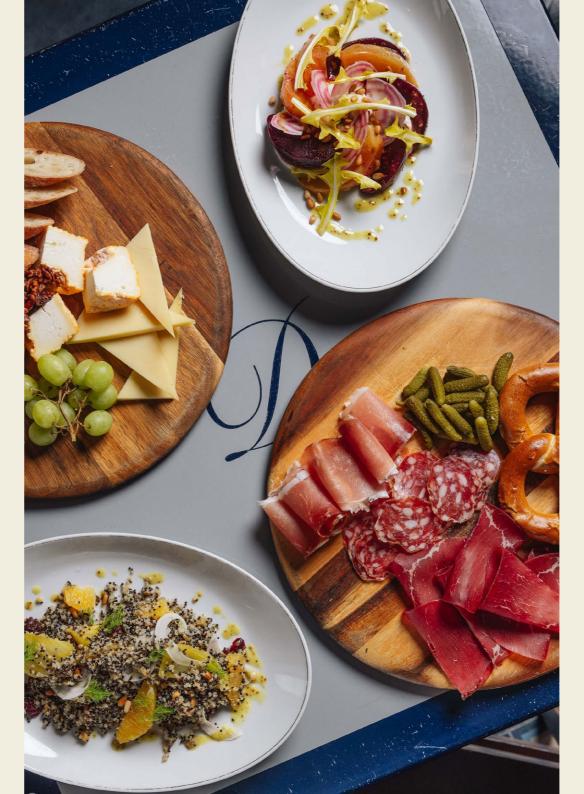
Seared Scallops cauliflower purée and herb oil

Fillet au Poivre with peppercorn sauce

Baked Vanilla Cheesecake (v)

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash



## ver vegetarian menu men

60.00 per person

Superfood Salad (vg)

Twice-baked Soufflé (v)

Apple Strudel (v) with whipped cream

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash

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## BOWL FOOD

priced per serving

Mushroom Stroganoff with Spätzle (v) 5.00

Superfood Salad (vg) 5.00

Chicken Salad 5.00

Chicken Goujons 3.50

## OPTIONAL UPGRADES

Canapé Selection 3 items 10.50 per person Additional Cheese Course 15.00 per platter

Please note our menus change seasonally. We can cater for dietary requirements and kindly ask to be advised in advance.

# SHARING DISHES, PLATES & BOARDS

# va TARTES FLAMBÉES and

Paris Mushroom & Thyme (v) 12.50

Classic Smoked Bacon & Shallots 12.50

# SAVOURY SS

3 items £10.50 per person

Svern & Wye Smoked Salmon, Horseradish

Steak Tartare Croûte

Wild Mushroom Arancini, Aioli (v)

Tempura Tiger Prawns

Spiced Avocado on Toast (vg)

Quails Eggs, Celery Salt (v)

Chicken Dumplings, Sesame Soy

Haddock Goujons, Sauce Tartare

# charcuterie & Cheese 🎭

Charcuterie board 24.90 with cornichons and pretzel

Cheese board 26.75 with baguette and caramelised walnuts



3 items £10.50 per person

Bittersweet Chocolate Tart (v)

Baked Vanilla Cheesecake (v)

Truffles (v)

Please note our menus change seasonally.

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# BOOKING

For more details or to make a booking for an event or private dining please contact us on:

## Email

privatedining@thedelaunay.com

## Call

020 3917 3747

55 Aldwych, London, WC2B 4BB thewolseleyhospitalitygroup.com

